

## BARTEK MALIC AND FUMARIC ACIDS BENEFIT NEW FOODS AND BEVERAGES

<b>PRODUCTS</b>	<b>MALIC</b>	<b>FUMARIC</b>
<i>Nutraceutical Beverages</i> <ul style="list-style-type: none"> <li>• Herbal</li> <li>• Calcium fortified</li> </ul>	<ul style="list-style-type: none"> <li>• creates blended flavor profiles from unrelated flavor notes.</li> <li>• enhances flavour systems, provides a more soluble calcium salt than citric acid</li> </ul>	<ul style="list-style-type: none"> <li>• Fumaric Acid has more buffering capacity than other food acids at pHs near 3.0—this is due to its pKa1 and to its low molecular weight.</li> </ul>
Fruit-jellied beverages	<ul style="list-style-type: none"> <li>• enriches fruit flavours</li> </ul>	
Salsas, sauces, marinades, fruit relishes, condiments etc.	<ul style="list-style-type: none"> <li>• modifies, blends and marries together flavours to give a richer, more rounded taste experience.</li> </ul>	
Fruit Preparations and Preserves	<ul style="list-style-type: none"> <li>• enhances fruit flavours and creates a more natural flavour profile—the fruit flavour stays strong, even when the fruit preparation is used in dairy products, frozen desserts or baked goods.</li> </ul>	
Mint or menthol flavoured confections	<ul style="list-style-type: none"> <li>• long lasting acid taste intensifies mint flavour notes in confections</li> </ul>	<ul style="list-style-type: none"> <li>• in confections with a pH greater than 4.5, Fumaric Acid decreases the pH with minimal sourness.</li> </ul>
Low-calorie confections	<ul style="list-style-type: none"> <li>• boosts flavour notes suppressed by fat and sugar replacers</li> </ul>	
Ice creams, sherbets, fruit ices	<ul style="list-style-type: none"> <li>• helps boost and extend fruit flavour systems and gives a more mellow tartness.</li> </ul>	
Multi-flavoured yoghurts (e.g. strawberry-chocolate, orange-chocolate, wild fruit flavours, etc.)	<ul style="list-style-type: none"> <li>• prolonged tartness helps merge distinct flavours resulting in a uniform blend of flavours</li> </ul>	
Savoury foods, snacks, soups (e.g. instant noodle soups, hot-sour or ginseng soups, nacho chips, Japanese Tsukemono, etc.)	<ul style="list-style-type: none"> <li>• modifies and balances savoury flavour notes</li> </ul>	